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BEST RECIPES™

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Pictured on the front cover: PHILADELPHIA 3-Step Strawberry Layer Cheesecake (page 77).

Pictured on the back cover: Tropical Cheesecake (page 52).

Microwave Cooking: Microwave ovens vary in wattage. Use the cooking times as guidelines and check for doneness before adding more time.

Preparation/Cooking Times: Preparation times are based on the approximate amount of time required to assemble the recipe before cooking, baking, chilling, or serving. These times include preparation steps such as measuring, chopping, and mixing. The fact that some preparations and cooking can be done simultaneously is taken into account. Preparation of optional ingredients and serving suggestions is not included.

Advertising information: For advertising rates and our editorial calendar, please contact Tim Martin 847/329-5851.

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Contents

- 4 Tips for the Perfect Cheesecake
- 6 Potlucks & Picnics
Sweet and savory dishes perfect for any gathering
- 20 Dinner In-a-Snap
Easy entrées and sides
- 44 No-Bake Desserts
Oven-free cheesecakes, pies, and more
- 64 Classic Cheesecakes
Time-tested family favorites
- 76 3-Step Sensations
Dessert creations ready in just 3 steps
- 96 Index



PHILADELPHIA Cream Cheese Tips for the Perfect Cheesecake

For best quality and results, always use PHILADELPHIA Cream Cheese.

PREHEATING THE OVEN: The baking time indicated in a recipe is based on using a preheated oven. Turn the oven on when you start to mix the cheesecake ingredients. This should allow enough time for the oven to heat to the correct temperature for when you are ready to place the cheesecake in the oven to bake. Unless otherwise indicated, always bake cheesecakes in the center of the middle oven rack.

BEATING THE BATTER: While adding ingredients, do not overbeat the cheesecake batter. Too much air beaten into the batter will result in a cheesecake that sinks in the center when cooled.

BAKING CHEESECAKES: Overbaked cheesecakes tend to crack. Remove the cheesecake from the oven when center is almost set (i.e., center of cheesecake still wiggles when pan is gently shaken from side-to-side). Although the cheesecake appears underbaked, the residual heat in the cheesecake will be enough to finish baking the center. After chilling, the cheesecake will have a perfectly smooth consistency.

COOLING CHEESECAKES: Cool cheesecakes completely before refrigerating. Placing a warm cheesecake in the refrigerator will cause condensation to form on the cake, resulting in a soggy cheesecake.

CUTTING CHEESECAKES: Cut cheesecakes when they are cold rather than warm. Use a sharp knife with a clean, thin blade. To make clean cuts, dip the knife in hot water after each cut and wipe the blade clean.

FOR ALL OF YOUR OCCASIONS, PHILLY MAKES A BETTER CHEESECAKE.

During tests of plain New York-style cheesecake made with PHILADELPHIA Cream Cheese versus store-branded cream cheese, consumers rated PHILLY cheesecake as better tasting.



Potlucks & Picnics

SWEET AND SAVORY DISHES

PERFECT FOR ANY GATHERING



white & gold pizza

PREP: 10 min. | TOTAL: 43 min. | MAKES: 6 servings.

► what you need!

- 3 Tbsp. olive oil, divided
- 1 large sweet onion, thinly sliced
- 1 lb. frozen pizza dough, thawed
- 1 large clove garlic, minced
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- ¾ cup KRAFT Shredded Mozzarella Cheese
- ½ cup DIGIORNO Grated Romano Cheese
- ½ tsp. crushed red pepper

► make it!

HEAT oven to 425°F.

- 1. HEAT** 1 Tbsp. oil in large skillet on medium heat. Add onions; cook 15 to 20 min. or until tender and golden brown, stirring occasionally.
- 2. MEANWHILE**, place pizza dough on lightly floured baking sheet; pat to 16×12-inch rectangle. Mix garlic and remaining oil; spread onto dough. Bake 10 min.
- 3. SPREAD** cream cheese onto crust; top with remaining cheeses, onions and crushed pepper. Bake 10 to 12 min. or until crust is golden brown.

MAKE AHEAD:

Caramelized onions can be made ahead of time. Cool, then refrigerate up to 2 days before using as directed.

SMOKED SALMON & CAPERS PIZZA:

Prepare as directed, using PHILADELPHIA Salmon Cream Cheese Spread and substituting 2 tsp. capers for the crushed red pepper.

DIGIORNO® is a registered trademark of Nestle, used under license.

orange grove mini cheesecakes

PREP: 20 min. | TOTAL: 6 hr. 5 min. | MAKES: 12 servings, 1 mini cheesecake each.

► what you need!

24 NILLA Wafers, divided

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

¼ cup sugar

½ cup BREAKSTONE'S or KNUDSEN Sour Cream

Grated peel from 1 large orange (about 1 Tbsp.)

1 tsp. vanilla

2 eggs

2 squares BAKER'S White Chocolate, melted

¼ cup seedless raspberry preserves, heated

► make it!

HEAT oven to 325°F.

- 1. PLACE** 1 wafer in each of 12 paper-lined medium muffin cups. Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add sour cream, orange peel and vanilla; mix well. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Spoon evenly into prepared muffin cups.
- 2. BAKE** 20 to 25 min. or until centers are almost set. Cool. Refrigerate 4 hr. or overnight. Meanwhile, drizzle chocolate evenly over remaining 12 wafers. Let stand at room temperature until chocolate is firm.
- 3. TOP** each cheesecake with 1 tsp. preserves and 1 decorated wafer just before serving. Store leftover cheesecakes in refrigerator.

SIZE-WISE:

With their built-in portion control, these mini cheesecakes make a great treat.

SUBSTITUTE:

Prepare as directed, using grated lemon peel.



PHILADELPHIA cucumber and herb dip

PREP: 30 min. | TOTAL: 2 hr. 5 min. | MAKES: 18 servings.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup finely shredded cucumber, well drained
- ½ cup KRAFT Shredded Swiss Cheese
- ½ tsp. dill weed
- ½ tsp. lemon juice
- ¼ tsp. minced fresh garlic
- ¼ tsp. salt

► make it!

1. **MIX** all ingredients until well blended; cover.
2. **REFRIGERATE** at least 2 hr. or until ready to serve.

SUBSTITUTE:

Prepare as directed, using PHILADELPHIA Neufchâtel Cheese.

SPECIAL EXTRA:

Serve with assorted NABISCO Crackers and fresh vegetable dippers.



s'mores cheesecake squares

PREP: 20 min. | TOTAL: 5 hr. | MAKES: 32 servings, 1 square each.

► what you need!

- 18 HONEY MAID Honey Grahams, divided
- $\frac{1}{3}$ cup butter or margarine, melted
- 3 Tbsp. sugar
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 Tbsp. vanilla
- 3 Tbsp. flour
- 4 eggs
- 1 cup BAKER'S Semi-Sweet Chocolate Chunks, divided
- 1 cup JET-PUFFED Miniature Marshmallows

► make it!

HEAT oven to 350°F.

- 1. LINE** 13×9-inch baking pan with foil, with ends of foil extending over sides of pan. Crush 14 of the grahams. (You should have about 2 cups crumbs.) Mix crumbs, butter and 3 Tbsp. sugar; press firmly onto bottom of prepared pan. Coarsely chop remaining 4 grahams; set aside.
- 2. BEAT** cream cheese, 1 cup sugar and the vanilla in large bowl with electric mixer on medium speed until well blended. Add flour; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Chop $\frac{1}{2}$ cup of the chocolate chunks; stir into cream cheese mixture. Pour over crust. Sprinkle with remaining $\frac{1}{2}$ cup chocolate chunks, the marshmallows and reserved chopped grahams.
- 3. BAKE** 40 min. or until center is almost set. Cool completely. Cover. Refrigerate 4 hr. or overnight. Remove cheesecake from pan using foil handles before cutting into squares to serve. Store any leftover cheesecake in refrigerator.



SUBSTITUTE:

Prepare as directed, using PHILADELPHIA Neufchâtel Cheese.

SUBSTITUTE:

Prepare as directed, using 6 coarsely chopped bars (1.55 oz. each) milk chocolate candy.

chocolate-covered OREO cookie cake

PREP: 20 min. | TOTAL: 1 hr. 20 min. | MAKES: 16 servings.

► what you need!

- 1 pkg. (2-layer size) devil's food chocolate cake mix
- 4 squares BAKER'S Semi-Sweet Chocolate
- ¼ cup (½ stick) butter
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- 2 cups thawed COOL WHIP Whipped Topping
- 12 OREO Cookies, coarsely crushed

► make it!

HEAT oven to 350°F.

- 1. PREPARE** cake batter and bake in 2 (9-inch) round pans as directed on package. Cool cakes in pans 10 min. Invert cakes onto wire racks; gently remove pans. Cool cakes completely.
- 2. MICROWAVE** chocolate and butter in small microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Cool 5 min.
- 3. MEANWHILE**, beat cream cheese and sugar in large bowl with mixer until blended. Gently stir in COOL WHIP and crushed cookies. Stack cake layers on plate, spreading cream cheese mixture between layers. Spread top with chocolate glaze; let stand until firm. Keep refrigerated.

FAMILY FUN:

This great-tasting cake looks like a giant OREO Cookie.

COOKING KNOW-HOW:

If chocolate glaze becomes too thick, microwave on HIGH 20 to 30 sec. or until of desired consistency.



SIZE-WISE:

Enjoy a serving of this indulgent cake on occasion, but keep portion size in mind. One cake makes enough for 16 servings.

mexican layered dip

PREP: 10 min. | TOTAL: 1 hr. 10 min. | MAKES: 5 cups or 40 servings, 2 Tbsp. each.



► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Neufchâtel Cheese, softened
- 1 Tbsp. TACO BELL® HOME ORIGINALS® Taco Seasoning Mix
- 1 cup TACO BELL® HOME ORIGINALS® Thick 'N Chunky Salsa
- 1 cup rinsed canned black beans
- 1 cup shredded lettuce
- 1 cup KRAFT 2% Milk Shredded Cheddar Cheese
- 4 green onions, chopped
- 2 Tbsp. sliced black olives

► make it!

- 1. BEAT** Neufchâtel with mixer until creamy. Add seasoning mix; mix well. Spread onto bottom of 9-inch pie plate or serving plate.
- 2. TOP** with remaining ingredients.
- 3. REFRIGERATE** 1 hr. Serve with assorted cut-up fresh vegetables.

SPECIAL EXTRA:

Garnish with chopped fresh cilantro.

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2-minute delicious PHILLY dip

PREP: 5 min. | TOTAL: 5 min. | MAKES: ½ cup dip or 4 servings, 2 Tbsp. dip and 3 crackers each.



► what you need!

¼ cup PHILADELPHIA Cream Cheese Spread

1 Tbsp. KRAFT CATALINA Dressing

2 Tbsp. sliced black olives

TRISCUIT Thin Crisps

► make it!

1. MIX first 3 ingredients until well blended.

2. SERVE with crackers.

VARIATION:

Serve with celery sticks instead of/in addition to the crackers.

SUBSTITUTE:

Prepare using green olives.

Dinner In-a-Snap

EASY ENTRÉES AND SIDES



shrimp-in-love pasta

PREP: 10 min. | TOTAL: 25 min. | MAKES: 2 servings.

► what you need!

- 1/4 lb. linguine, uncooked
- 1 cup uncooked deveined peeled medium shrimp
- 2 tomatoes, chopped
- 1/2 cup (1/2 of 8-oz. tub) PHILADELPHIA Cream Cheese Spread
- 1 1/2 cups torn fresh spinach

► make it!

- 1. COOK** linguine as directed on package.
- 2. MEANWHILE**, heat large skillet on medium-high heat. Add shrimp, tomatoes and cream cheese spread; cook and stir 3 to 4 min. or until shrimp are done and mixture is well blended.
- 3. DRAIN** linguine; place in large bowl. Add spinach; mix lightly. Stir in shrimp mixture.

SUBSTITUTE:

Prepare using 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchâtel Cheese.

TO DOUBLE:

For 4 servings, prepare as directed using 1 tub (8 oz.) PHILADELPHIA Cream Cheese Spread and doubling all other ingredients.

pizza frittata

PREP: 15 min. | TOTAL: 30 min. | MAKES: 6 servings.

► what you need!

- 6 oz. ($\frac{3}{4}$ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- 6 eggs
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. each dried basil and oregano
- 2 Tbsp. butter
- $1\frac{1}{2}$ cups sliced fresh mushrooms
- $\frac{1}{2}$ cup chopped green peppers
- 24 slices OSCAR MAYER Pepperoni, coarsely chopped

► make it!

- 1. BEAT** cream cheese, eggs, salt and seasonings until well blended.
- 2. MELT** butter in 10-inch ovenproof skillet on medium heat. Add vegetables; cook and stir 5 min. or until crisp-tender. Stir in pepperoni and cream cheese mixture. Cover; cook 5 min. or until center is almost set.
- 3. HEAT** broiler. Uncover frittata. Broil, 6 inches from heat, 2 to 3 min. or until golden brown.

SPECIAL EXTRA:

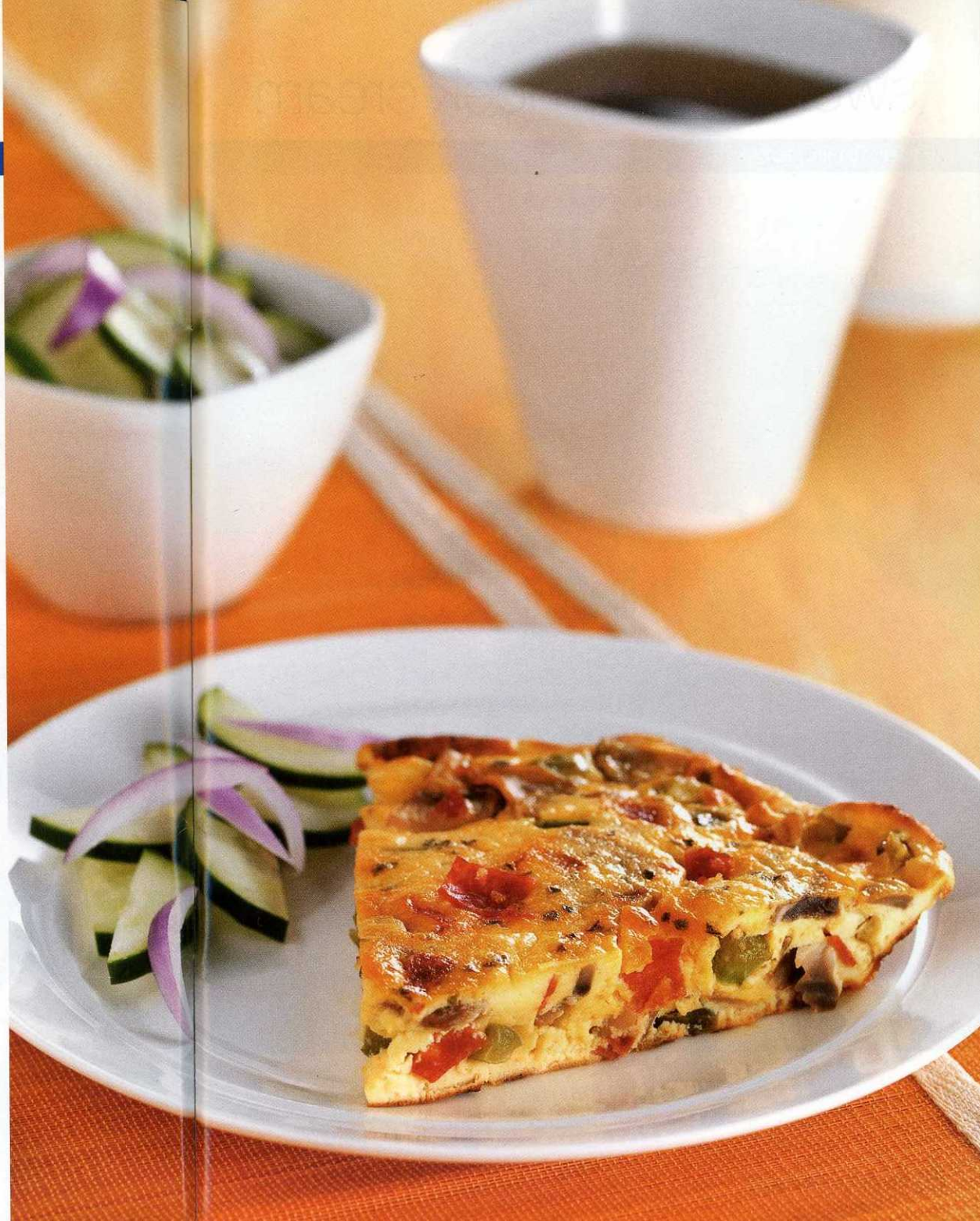
Serve topped with pizza sauce.

SERVING SUGGESTION:

For added color and texture, serve with a green salad tossed with your favorite KRAFT Light Dressing.

CREATIVE LEFTOVERS:

A frittata is a great way to use up leftover vegetables and cheeses in your refrigerator. Cut soft cheese into small cubes or shred hard cheeses before mixing with other filling ingredients in skillet.



swordfish with leek cream

PREP: 15 min. | TOTAL: 23 min. | MAKES: 4 servings.



► what you need!

- 4 swordfish steaks (1 lb.)
- 2 Tbsp. oil
- 2 Tbsp. butter or margarine
- 1 leek, cut into 1-inch strips
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- 3 Tbsp. dry white wine
- ½ cup milk
- 2 Tbsp. chopped fresh parsley
- ½ tsp. garlic salt
- ¼ tsp. black pepper

► make it!

HEAT greased grill to high heat.

- 1. BRUSH** fish with oil. Grill 3 to 4 min. on each side or until fish flakes easily with fork.
- 2. MEANWHILE**, melt butter in medium skillet on medium heat. Add leeks; cook and stir until tender. Add remaining ingredients; cook on low until cream cheese is melted and mixture is well blended, stirring frequently.
- 3. SERVE** fish topped with sauce.

SERVING SUGGESTION:

Serve with a hot steamed vegetable and whole grain rolls for an elegant dinner for 4.

SUBSTITUTE:

Prepare using PHILADELPHIA Neufchâtel Cheese.

creamy pasta primavera

PREP: 15 min. | TOTAL: 30 min. | MAKES: 6 servings, 1⅓ cups each.

► what you need!

- 3 cups penne pasta, uncooked
- 2 Tbsp. KRAFT Light Zesty Italian Dressing
- 1½ lb. boneless skinless chicken breasts, cut into 1-inch pieces
- 2 zucchini, cut into bite-size pieces
- 1½ cups cut-up fresh asparagus (1-inch lengths)
- 1 red pepper, chopped
- 1 cup fat-free reduced-sodium chicken broth
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Neufchâtel Cheese, cubed
- ¼ cup KRAFT Grated Parmesan Cheese

► make it!

- 1. COOK** penne in large saucepan as directed on package.
- 2. MEANWHILE,** heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10 to 12 min. or until chicken is done, stirring frequently. Add broth and Neufchâtel; cook 1 min. or until Neufchâtel is melted, stirring constantly. Stir in Parmesan.
- 3. DRAIN** penne; return to pan. Add chicken mixture; toss lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.)

NUTRITION BONUS:

Delight your loved ones with this creamy, yet low-calorie and low-fat, meal that is an easy way to add vegetables to your family's diet.

HOW TO MAKE IT MEATLESS:

Omit chicken. Prepare as directed, cooking vegetables until crisp-tender.



creamy rice, chicken & spinach dinner

PREP: 10 min. | TOTAL: 40 min. | MAKES: 4 servings, 1½ cups each.

► what you need!

- ¼ cup KRAFT Roasted Red Pepper Italian with Parmesan Dressing
- 1 lb. boneless skinless chicken breasts, cut into strips
- 1½ cups fat-free reduced-sodium chicken broth
- 2 cups instant brown rice, uncooked
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Neufchâtel Cheese, cubed
- 1 pkg. (8 oz.) baby spinach leaves
- 1 large tomato, chopped
- 2 Tbsp. KRAFT Grated Parmesan Cheese

► make it!

- 1. HEAT** dressing in Dutch oven or large deep skillet on medium-high heat. Add chicken; cook 3 min. Stir in broth; bring to boil. Add rice; stir. Return to boil; cover. Simmer on medium heat 5 min.
- 2. ADD** Neufchâtel; cook 2 to 3 min. or until melted, stirring frequently. Add spinach. (Pan will be full.) Cook, covered, 1 min. or until spinach is wilted. Stir gently to mix in spinach.
- 3. REMOVE** pan from heat. Let stand, covered, 5 min. Stir in tomatoes; top with Parmesan.

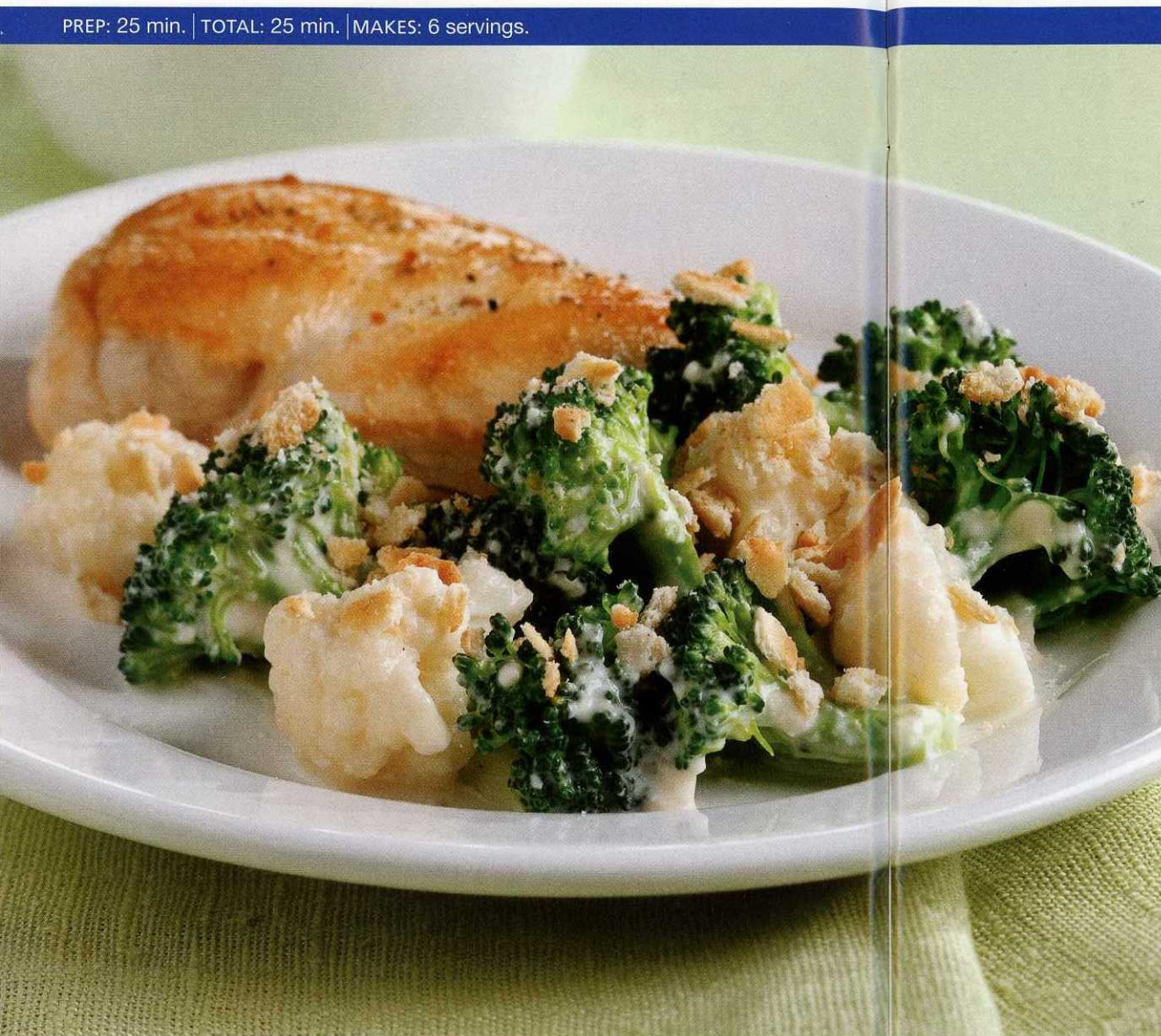
SUBSTITUTE:

Prepare using KRAFT Light Zesty Italian Dressing.



broccoli & cauliflower supreme

PREP: 25 min. | TOTAL: 25 min. | MAKES: 6 servings.



► what you need!

4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Fat Free Cream Cheese, cubed

¼ cup KRAFT FREE Peppercorn Ranch Dressing

1 Tbsp. GREY POUPON Dijon Mustard

1½ bunches broccoli, cut into florets (about 6 cups), steamed, drained

½ head cauliflower, cut into florets (about 3 cups), steamed, drained

12 RITZ Reduced Fat Crackers, crushed (about ½ cup)

► make it!

- 1. MICROWAVE** cream cheese, dressing and mustard in medium microwaveable bowl on HIGH 30 to 45 sec. or until cream cheese is softened and sauce is heated through. Stir until cream cheese is completely melted and sauce is well blended.
- 2. COMBINE** vegetables in large bowl. Add sauce; toss until vegetables are evenly coated.
- 3. TRANSFER** to serving bowl; top with cracker crumbs.

SUBSTITUTE:

Prepare using frozen broccoli and cauliflower florets.

NUTRITION BONUS:

Delight your family with this creamy and delicious, yet low-fat, side dish that is high in both vitamins A and C from the broccoli.

tuscan chicken simmer

PREP: 5 min. | TOTAL: 25 min. | MAKES: 4 servings.

► what you need!

- 4 small boneless skinless chicken breast halves (1 lb.)
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- ¼ cup water
- ¼ cup pesto
- 2 cups grape or cherry tomatoes
- 1 cup KRAFT Finely Shredded Italian* Five Cheese Blend

► make it!

- 1. HEAT** large nonstick skillet sprayed with cooking spray on medium-high heat. Add chicken; cover. Cook 5 to 7 min. on each side or until done (165°F). Remove chicken from skillet; cover to keep warm.
- 2. ADD** cream cheese, water, pesto and tomatoes to skillet. Cook, uncovered, on medium heat 2 min. or until cream cheese is melted and mixture is well blended, stirring occasionally.
- 3. RETURN** chicken to skillet. Cook and stir 1 min. or until chicken is coated and heated through. Sprinkle with shredded cheese.

HEALTHY LIVING:

Save 50 calories and 5 grams of fat per serving by preparing with PHILADELPHIA Neufchâtel Cheese and KRAFT 2% Milk Shredded Mozzarella Cheese.

SERVING SUGGESTION:

Spoon over hot cooked spinach fettuccine or ravioli.

** Made with quality cheeses crafted in the USA.*



new potatoes in dill cream sauce

PREP: 10 min. | TOTAL: 30 min. | MAKES: 16 servings, about ½ cup each.



► what you need!

2½ lb. new potatoes (about 20), quartered

1 tub (8 oz.) PHILADELPHIA Chive & Onion
Cream Cheese Spread

¼ cup milk

1 green pepper, chopped

3 Tbsp. chopped fresh dill

► make it!

1. **COOK** potatoes in boiling water in saucepan on medium heat 15 min. or until potatoes are tender; drain.
2. **MEANWHILE**, microwave cream cheese spread, milk and peppers in large microwaveable bowl on HIGH 40 to 50 sec. or until cream cheese spread is melted when stirred. Stir in dill until well blended.
3. **ADD** potatoes; toss to coat.

SUBSTITUTE:

Substitute chopped fresh basil leaves or 2 tsp. dill weed for the chopped fresh dill.

CREATIVE LEFTOVERS:

Refrigerate any leftovers. Serve as a cold potato salad, stirring in a small amount of additional milk to thin, if necessary.

creamy chicken penne

PREP: 15 min. | TOTAL: 35 min. | MAKES: 4 servings, 1½ cups each.

► what you need!

- 2 cups penne pasta, uncooked
- ¾ lb. boneless skinless chicken breasts, cut into thin strips
- ½ cup chopped onions
- 1 Tbsp. olive oil
- 1 pkg. (6 oz.) snow peas
- 1 small red pepper, chopped
- 2 tsp. minced garlic
- 2 Tbsp. butter
- 1 Tbsp. flour
- 1½ cups milk
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- ½ cup DIGIORNO Grated Romano Cheese
- 1 Tbsp. finely chopped fresh parsley

► make it!

- 1. COOK** pasta as directed on package. Meanwhile, cook chicken and onions in hot oil in large skillet on medium heat 6 to 8 min. or until chicken is done, stirring frequently. Add peas, peppers and garlic; cook and stir 1 min. Remove from heat; cover to keep warm.
- 2. MELT** butter in medium saucepan on medium heat. Stir in flour until well blended. Gradually stir in milk. Bring to boil; cook 2 min. or until thickened, stirring constantly. Add cream cheese and Romano; cook 1 to 2 min. or until cream cheese is completely melted and sauce is well blended, stirring constantly.
- 3. DRAIN** pasta; place in large bowl. Add chicken mixture and sauce; toss to coat. Top with parsley.



SIZE-WISE:

Enjoy your favorite foods while keeping portion size in mind!

SUBSTITUTE:

Prepare using whatever vegetables you have on hand.

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creamy veggies

PREP: 5 min. | TOTAL: 18 min. | MAKES: 5 servings.



► what you need!

1 pkg. (16 oz.) frozen mixed vegetables
(California mix)

¼ lb. (4 oz.) VELVEETA 2% Milk
Pasteurized Prepared Cheese
Product, cut into ½-inch cubes

4 oz. (½ of 8-oz. pkg.) PHILADELPHIA
Fat Free Cream Cheese, cubed

► make it!

1. **LAYER** ingredients in 1½-qt.
microwaveable dish; cover with waxed
paper.
2. **MICROWAVE** on HIGH 13 min. or until
heated through, turning dish after 7 min.
3. **STIR** until well blended.

USE YOUR OVEN:

Layer ingredients in 1½-qt. casserole. Bake at
350°F for 55 min. or until heated through. Stir
until well blended.

NUTRITION BONUS:

This low-fat side dish is a delicious way to eat
your vegetables. Not only are the vegetables a
good source of both vitamins A and C, but the
cheese also provides calcium.

garden vegetable grill sandwich

PREP: 10 min. | TOTAL: 22 min. | MAKES: 4 servings.

► what you need!

- 2 slices red onion (¼-inch thick)
- 2 portobello mushroom caps (4 inch)
- 4 slices zucchini (½-inch thick)
- ¼ cup KRAFT Balsamic Vinaigrette Dressing
- 4 whole wheat rolls, split
- ¼ cup PHILADELPHIA Garden Vegetable ⅓ Less Fat than Cream Cheese
- 1 tomato, cut into 4 slices
- 4 KRAFT 2% Milk Pepperjack Singles

► make it!

HEAT grill to medium heat.

- 1. GRILL** vegetables 5 to 7 min. or until crisp-tender, turning and brushing occasionally with dressing. Meanwhile, grill rolls, cut-sides down, 1 to 2 min. or until lightly toasted.
- 2. REMOVE** vegetables and rolls from grill. Cut mushrooms into thin strips. Separate onions into rings.
- 3. SPREAD** rolls with cream cheese; fill with grilled vegetables, tomatoes and 2% Milk Singles.

HOW TO GRILL ONIONS:

Thread onion slices onto 2 skewers before grilling to prevent the slices from separating into rings when grilling.



zucchini with parmesan sauce

PREP: 10 min. | TOTAL: 17 min. | MAKES: 8 servings.



► what you need!

- 3 zucchini (1 lb.), cut diagonally into ½-inch-thick slices
- 2 yellow squash, cut diagonally into ½-inch-thick slices
- 1 red onion, cut into wedges
- 1 Tbsp. oil
- 1 tub (8 oz.) PHILADELPHIA Chive & Onion Cream Cheese Spread
- ⅓ cup fat-free milk
- ¼ cup KRAFT Grated Parmesan Cheese
- ¼ tsp. herb and spice blend seasoning

► make it!

- 1. COOK** and stir vegetables in hot oil in large skillet 5 to 7 min. or until crisp-tender.
- 2. MEANWHILE**, place remaining ingredients in small saucepan; cook on low heat until cream cheese spread is completely melted and mixture is well blended and heated through, stirring occasionally.
- 3. SERVE** sauce over vegetables.

HEALTHY LIVING:

Save 4 grams of fat per serving by preparing with PHILADELPHIA Chive & Onion ⅓ Less Fat than Cream Cheese.

No-Bake Desserts

OVEN-FREE CHEESECAKES,
PIES, AND MORE



OREO fruit “tart”

PREP: 15 min. | TOTAL: 15 min. | MAKES: 8 servings.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- ¼ cup sugar
- 2 cups thawed COOL WHIP Whipped Topping
- 1 OREO Pie Crust (6 oz.)
- 2 cups assorted fresh fruit pieces (sliced strawberries, raspberries, blueberries and sliced bananas)
- 4 OREO Cookies, finely chopped
- 2 Tbsp. apricot preserves, melted

► make it!

- 1. BEAT** cream cheese and sugar in medium bowl with electric mixer on medium speed 1 min. or until well blended. Gently stir in whipped topping.
- 2. SPREAD** into pie crust. Top with fruit and chopped cookies; brush fruit with preserves.
- 3. REFRIGERATE** until ready to serve. Store leftover tart in refrigerator.

HEALTHY LIVING:

To make a reduced-fat version of this tasty dessert, and save 30 calories per serving too, prepare as directed using PHILADELPHIA Neufchâtel Cheese, COOL WHIP LITE Whipped Topping and OREO Reduced Fat Cookies.

frozen coconut pie

PREP: 15 min. | TOTAL: 4 hr. 15 min. | MAKES: 8 servings.

► what you need!

- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- 1 Tbsp. sugar
- ½ cup milk
- 1 cup BAKER'S ANGEL FLAKE Coconut
- 1 tub (8 oz.) COOL WHIP or COOL WHIP Extra Creamy Whipped Topping, thawed
- ½ tsp. almond or vanilla extract
- 1 HONEY MAID Graham Pie Crust (6 oz.)

► make it!

1. **BEAT** cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gradually add milk, beating until well blended after each addition.
2. **STIR** in coconut, whipped topping and extract. Spoon into crust.
3. **FREEZE** 4 hr. or until firm. Remove pie from freezer about 15 min. before serving. Let stand at room temperature until pie can be cut easily. Store leftover pie in freezer.

SIZE-WISE:

Enjoy a serving of this rich and indulgent treat on special occasions.

USE YOUR BLENDER:

Place cream cheese, sugar and milk in blender container; cover. Blend on low speed 30 sec.; spoon into medium bowl. Gently stir in coconut, whipped topping and extract. Spoon into crust and continue as directed.

HOW TO SOFTEN CREAM CHEESE:

Place completely unwrapped package of cream cheese in microwaveable bowl. Microwave on HIGH 10 sec. or just until softened. Add 15 sec. for each additional package of cream cheese.



mini strawberry cheesecakes

PREP: 15 min. | TOTAL: 35 min. | MAKES: 4 servings, 1½ cups each.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Neufchâtel Cheese, softened
- 1 pkg. (3.4 oz.) JELL-O Strawberry Crème Flavor Instant Pudding
- 1 cup cold fat-free milk
- 2 cups thawed COOL WHIP LITE Whipped Topping
- 24 NILLA Wafers
- 1 cup sliced fresh strawberries

► make it!

- 1. BEAT** Neufchâtel with mixer until creamy. Blend in dry pudding mix. Gradually beat in milk. Stir in COOL WHIP.
- 2. PLACE** 1 wafer on bottom of each of 24 (2-inch) paper baking cups; place in muffin pan. Cover with pudding mixture.
- 3. FREEZE** 1 hr. Top with berries just before serving.

HOW TO SOFTEN NEUFCHÂTEL CHEESE:

Place completely unwrapped package of Neufchâtel in microwaveable bowl. Microwave on HIGH 10 sec. or just until softened. Add 15 sec. for each additional package of Neufchâtel.



candy bar pie

PREP: 20 min. | TOTAL: 4 hr. 20 min. | MAKES: 10 servings.

► what you need!

- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- 1 Tbsp. milk
- 1 tub (12 oz.) COOL WHIP Whipped Topping, thawed, divided
- 1 (2.07 oz.) chocolate-coated caramel-peanut nougat bar, finely chopped
- 1½ cups cold milk
- 2 pkg. (4-serving size) JELL-O Chocolate Instant Pudding
- 1 OREO Pie Crust (6 oz.)

► make it!

- 1. MIX** cream cheese and 1 Tbsp. milk in large bowl with wire whisk until well blended. Add 1½ cups of the whipped topping and chopped candy bar; stir gently.
- 2. POUR** 1½ cups cold milk into another large bowl. Add pudding mixes. Beat with wire whisk 2 min. or until well blended. (Mixture will be thick.) Gently stir in 2 cups of the remaining whipped topping. Spread half of the pudding mixture onto bottom of crust; cover with cream cheese mixture. Top with remaining pudding mixture.
- 3. REFRIGERATE** 4 hr. or until set. Garnish with remaining whipped topping. Store leftover pie in refrigerator.

HEALTHY LIVING:

Save 30 calories and 4 grams of fat per serving by preparing with PHILADELPHIA Neufchâtel Cheese, fat-free milk and COOL WHIP LITE Whipped Topping.

HOW TO SOFTEN CREAM CHEESE:

Place measured amount of cream cheese in microwaveable bowl. Microwave on HIGH 10 sec. or until slightly softened.



tropical cheesecake

PREP: 25 min. | TOTAL: 4 hr. 25 min. | MAKES: 8 servings.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- $\frac{1}{3}$ cup sugar
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 2 kiwis, peeled, quartered, sliced and divided
- 1 medium mango, peeled, chopped and divided
- 1 cup BAKER'S ANGEL FLAKE Coconut, toasted, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)

► make it!

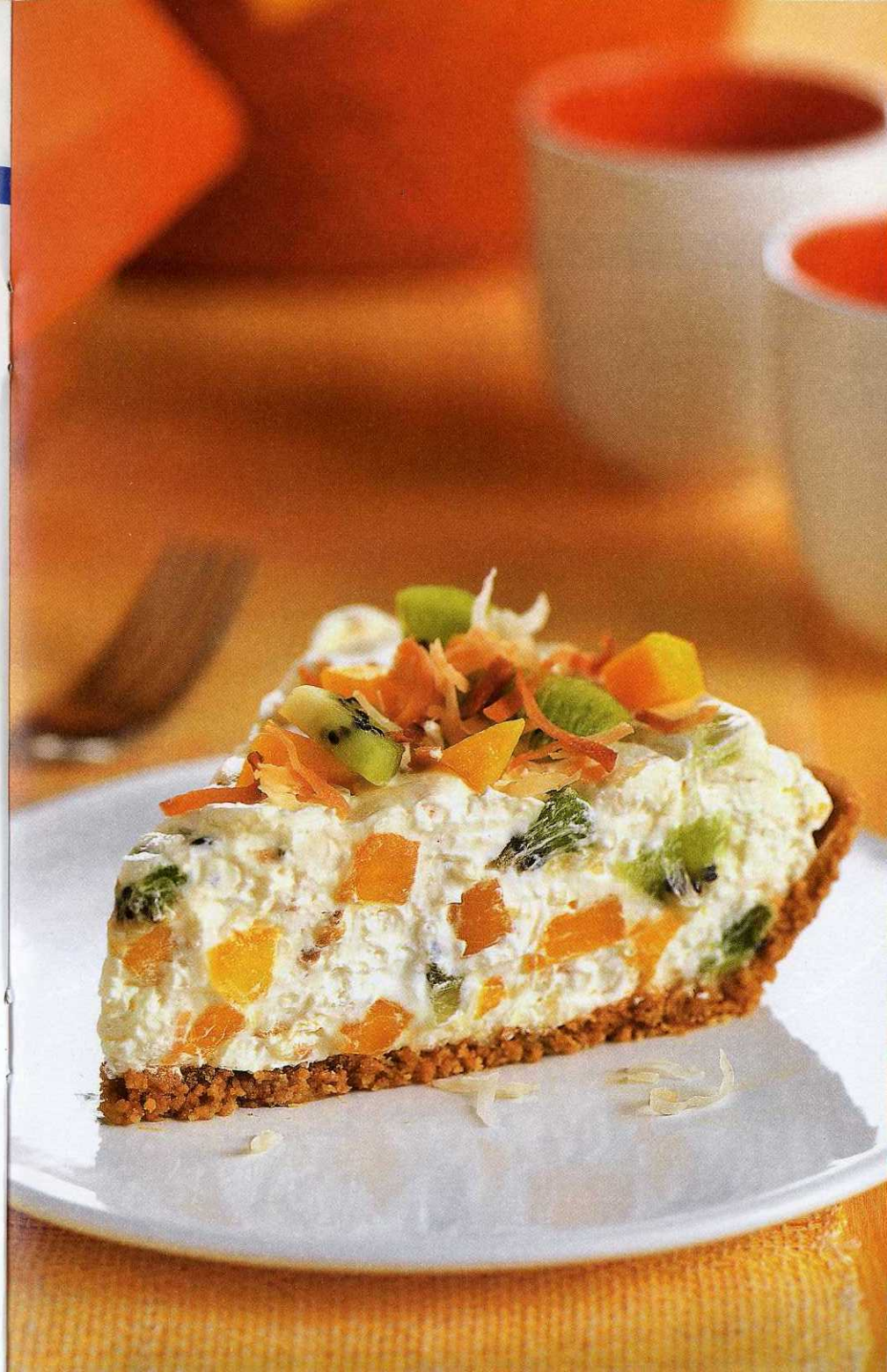
- 1. BEAT** cream cheese and sugar in large bowl with wire whisk or electric mixer until well blended.
- 2. ADD** whipped topping; stir gently until well blended. Reserve $\frac{1}{4}$ cup each kiwi, mango and coconut for garnish. Stir remaining kiwi, mango and coconut into cream cheese mixture. Spoon into crust.
- 3. REFRIGERATE** 3 hr. or until set. Top with reserved mango, kiwi and coconut. Store leftover cheesecake in refrigerator.

SIZE-WISE:

Looking for something sweet? One serving of this easy-to-make dessert works well for an after-meal treat.

HOW TO TOAST COCONUT:

Place coconut in small nonstick skillet. Cook on medium heat until lightly toasted, stirring frequently.



coffee-drizzled cream cheese pie

PREP: 15 min. | TOTAL: 2 hr. 15 min. | MAKES: 8 servings.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup milk
- 2 Tbsp. GENERAL FOODS INTERNATIONAL Suisse Mocha Café
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

► make it!

- 1. BEAT** cream cheese in medium bowl until creamy. Gradually add sugar, mixing until well blended. Stir in milk. Remove $\frac{1}{4}$ cup of the cream cheese mixture; place in small bowl. Stir in flavored instant coffee mix. Drizzle 1 Tbsp. of the coffee-flavored cream cheese mixture onto bottom of crust. Set remaining coffee-flavored cream cheese mixture aside.
- 2. STIR** whipped topping gently into remaining plain cream cheese mixture, stirring just until combined. Spoon into crust. Drizzle with remaining coffee-flavored cream cheese mixture. Swirl knife gently through mixtures several times for marble effect.
- 3. REFRIGERATE** 2 hr. or until set. Store leftover pie in refrigerator.

SIZE IT UP:

Desserts can be part of a balanced diet, but remember to keep tabs on portions.

GREAT SUBSTITUTE:

Omit milk. Substitute 1 cup BREAKSTONE'S or KNUDSEN Sour Cream for the cream cheese.



chocolate silk pie with marshmallow meringue

PREP: 15 min. | TOTAL: 2 hr. 15 min. | MAKES: 10 servings.

► what you need!

- 5 squares BAKER'S Bittersweet Chocolate, divided
- 4 oz. (½ of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
- 1 jar (7 oz.) JET-PUFFED Marshmallow Creme, divided
- 1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding
- 1 cup milk
- 1 OREO Pie Crust (6 oz.)
- 1 cup thawed COOL WHIP Whipped Topping

► make it!

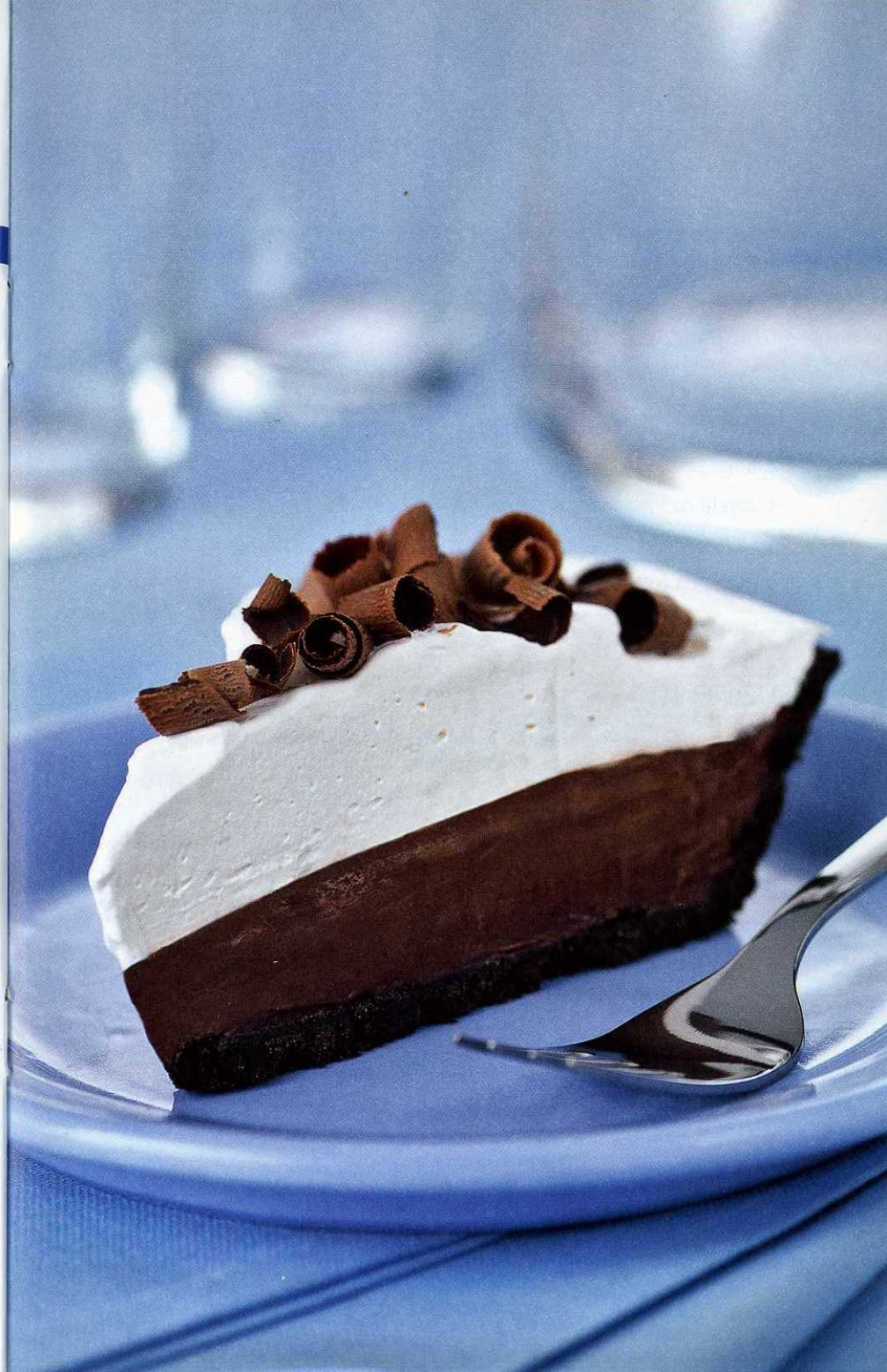
- 1. MICROWAVE** 4 chocolate squares in medium microwaveable bowl on HIGH 1 to 1½ min. or until melted, stirring after 1 min. Add cream cheese, ½ of marshmallow creme, dry pudding mix and milk; beat with mixer until well blended. Spoon into crust.
- 2. BEAT** remaining marshmallow creme and COOL WHIP in separate bowl until well blended. Spread over chocolate layer in crust.
- 3. REFRIGERATE** 2 hr. or until firm. Use remaining chocolate square to make chocolate curls; arrange on pie.

SIZE-WISE:

Since this special-occasion dessert makes enough to feed a crowd, it makes a great dessert to serve at your next party or family gathering.

HOW TO MAKE CHOCOLATE CURLS:

Microwave chocolate square on HIGH a few seconds or just until you can smudge chocolate with your thumb. Pull a vegetable peeler slowly along bottom of square to make curl. Repeat to make additional curls.



layered pineapple-lemon cheesecake pie

PREP: 15 min. | TOTAL: 3 hr. 15 min. | MAKES: 10 servings.

► what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- $\frac{1}{4}$ cup sugar
- 2 cups thawed COOL WHIP Whipped Topping
- 1 can (8 oz.) crushed pineapple, drained, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 pkg. (3.4 oz.) JELL-O Lemon Flavor Instant Pudding
- $1\frac{1}{3}$ cups cold milk

► make it!

- 1. BEAT** cream cheese and sugar in large bowl with whisk until well blended. Stir in COOL WHIP and half the pineapple.
- 2. SPREAD** into crust.
- 3. BEAT** pudding mix and milk in medium bowl with whisk 2 min. (Mixture will be thick.) Stir in remaining pineapple. Spoon over pie. Refrigerate several hr. or until chilled.

HEALTHY LIVING:

Save 90 calories and 8 grams of fat per serving by preparing with PHILADELPHIA Neufchâtel Cheese, COOL WHIP LITE Whipped Topping, a ready-to-use reduced-fat graham cracker crumb crust, fat-free milk and JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding.

SUBSTITUTE:

Prepare using a NILLA Pie Crust.



PHILADELPHIA

peaches 'n cream no-bake cheesecake

PREP: 15 min. | TOTAL: 4 hr. 15 min. | MAKES: 16 servings.

► what you need!

- 2 cups HONEY MAID Graham Cracker Crumbs
- 6 Tbsp. margarine, melted
- 1 cup sugar, divided
- 4 pkg. (8 oz. each) PHILADELPHIA Neufchâtel Cheese, softened
- 1 pkg. (3 oz.) JELL-O Peach Flavor Gelatin
- 2 fresh peaches, chopped
- 1 tub (8 oz.) COOL WHIP LITE Whipped Topping, thawed

► make it!

- 1. MIX** crumbs, margarine and $\frac{1}{4}$ cup sugar; press onto bottom of 13×9-inch pan. Refrigerate while preparing filling.
- 2. BEAT** Neufchâtel and remaining $\frac{3}{4}$ cup sugar with mixer until well blended. Add dry gelatin mix; mix well. Stir in peaches and COOL WHIP; spread onto bottom of crust.
- 3. REFRIGERATE** 4 hr. or until firm.

SIZE-WISE:

You'll know it is a special occasion when you get to enjoy a serving of this luscious cheesecake.

SUBSTITUTE:

Prepare using 1 drained 15-oz. can peaches.



PHILADELPHIA blueberry no-bake cheesecake

PREP: 15 min. | TOTAL: 4 hr. 15 min. | MAKES: 16 servings, 1 piece each.

► what you need!

- 2 cups HONEY MAID Graham Cracker Crumbs
- 6 Tbsp. margarine, melted
- 1 cup sugar, divided
- 4 pkg. (8 oz. each) PHILADELPHIA Neufchâtel Cheese,
1/3 Less Fat than Cream Cheese, softened
- 1/2 cup blueberry preserves
- Grated zest from 1 lemon
- 1 pkg. (16 oz.) frozen blueberries, thawed, drained
- 1 tub (8 oz.) COOL WHIP LITE Whipped Topping, thawed

► make it!

- 1. MIX** crumbs, margarine and 1/4 cup of the sugar; press firmly onto bottom of 13×9-inch pan. Refrigerate while preparing filling.
- 2. BEAT** Neufchâtel cheese and remaining 3/4 cup sugar in large bowl with electric mixer on medium speed until well blended. Add preserves and lemon zest, mix until blended. Stir in blueberries. Gently stir in whipped topping. Spoon over crust; cover.
- 3. REFRIGERATE** 4 hr. or until firm. Garnish as desired. Store leftovers in refrigerator.

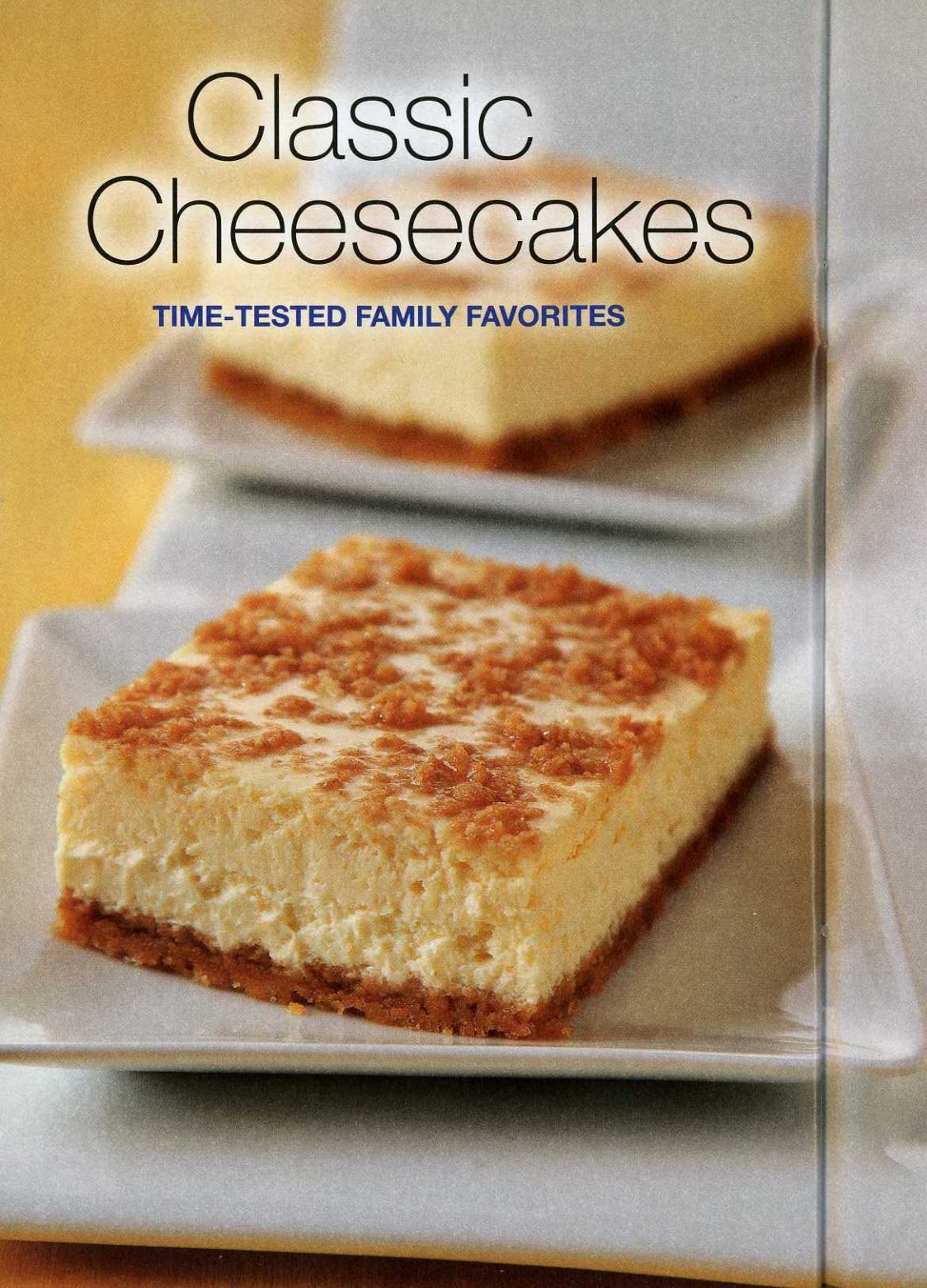
HOW TO MAKE IT WITH FRESH BLUEBERRIES:

Place 2 cups blueberries in small bowl with 2 Tbsp. sugar; mash with fork. Add to Neufchâtel cheese mixture; continue as directed.



Classic Cheesecakes

TIME-TESTED FAMILY FAVORITES



lemon cheesecake

PREP: 20 min. | TOTAL: 5 hr. 30 min. | MAKES: 16 servings.

► what you need!

- 2 cups HONEY MAID Graham Cracker Crumbs
- 1¼ cups sugar, divided
- 6 Tbsp. butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- Zest and juice from 1 lemon
- 4 eggs

► make it!

HEAT oven to 325°F.

- 1. MIX** crumbs, ¼ cup sugar and butter. Reserve ¼ cup crumb mixture; press remaining onto bottom of 13×9-inch pan.
- 2. BEAT** cream cheese and remaining sugar in large bowl with mixer until well blended. Add sour cream, zest and juice; mix well. Add eggs, 1 at a time, mixing on low after each just until blended. Pour over crust; top with reserved crumb mixture.
- 3. BAKE** 40 min. or until center is almost set. Cool completely. Refrigerate 4 hr.

SHORTCUT:

For easy cleanup, line pan with foil, with ends of foil extending over sides of pan. Use foil handles to remove cheesecake from pan before cutting to serve.

PHILADELPHIA new york-style sour cream-topped cheesecake

PREP: 15 min. | TOTAL: 5 hr. 5 min. | MAKES: 16 servings.

► what you need!

- 1½ cups HONEY MAID Graham Cracker Crumbs
- ¼ cup (½ stick) butter, melted
- 1¼ cups sugar, divided
 - 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
 - 2 tsp. vanilla, divided
 - 1 container (16 oz.) BREAKSTONE'S or KNUDSEN Sour Cream, divided
 - 4 eggs
 - 2 cups fresh strawberries, sliced

► make it!

HEAT oven to 325°F.

- 1. LINE** 13×9-inch pan with foil, with ends of foil extending over sides. Mix crumbs, butter and 2 Tbsp. sugar; press onto bottom of pan.
- 2. BEAT** cream cheese, 1 cup of the remaining sugar and 1 tsp. vanilla in large bowl with mixer until well blended. Add 1 cup sour cream; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour over crust.
- 3. BAKE** 40 min. or until center is almost set. Mix remaining sour cream, sugar and vanilla; carefully spread over cheesecake. Bake 10 min. Cool completely. Refrigerate 4 hr. Use foil handles to lift cheesecake from pan before cutting to serve; top with berries.

HEALTHY LIVING:

Great news! You'll save 80 calories and 9 grams of fat, including 7 grams of saturated fat, per serving by preparing with PHILADELPHIA Neufchâtel Cheese and BREAKSTONE'S Reduced Fat or KNUDSEN Light Sour Cream.



PHILADELPHIA

new york-style strawberry swirl cheesecake

PREP: 15 min. | TOTAL: 5 hr. 25 min. | MAKES: 16 servings, 1 piece each.



► what you need!

- 1 cup HONEY MAID Graham Cracker Crumbs
- 3 Tbsp. sugar
- 3 Tbsp. butter, melted
- 5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 3 Tbsp. flour
- 1 Tbsp. vanilla
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 4 eggs
- $\frac{1}{3}$ cup seedless strawberry jam

► make it!

HEAT oven to 325°F.

- 1. LINE** 13×9-inch pan with foil, with ends of foil extending over sides. Mix crumbs, 3 Tbsp. sugar and butter; press onto bottom of pan. Bake 10 min.
- 2. BEAT** cream cheese, 1 cup sugar, flour and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust. Gently drop small spoonfuls of jam over batter; swirl with knife.
- 3. BAKE** 40 min. or until center is almost set. Cool completely. Refrigerate 4 hr. Use foil handles to lift cheesecake from pan before cutting to serve.

german chocolate cheesecake

PREP: 30 min. | TOTAL: 4 hr. 20 min. | MAKES: 14 servings.

► what you need!

- 1 cup finely crushed FAMOUS Chocolate Wafers
- 1 cup sugar, divided
- 3 Tbsp. butter or margarine, melted
- 3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ¼ cup flour
- 1 pkg. (4 oz.) BAKER'S GERMAN'S Sweet Chocolate, melted
- 2½ tsp. vanilla, divided
- 4 eggs, divided
- ⅓ cup canned evaporated milk
- ¼ cup (½ stick) butter or margarine
- ½ cup BAKER'S ANGEL FLAKE Coconut
- ½ cup PLANTERS Chopped Pecans

► make it!

HEAT oven to 350°F.

- 1. MIX** chocolate wafer crumbs, 2 Tbsp. of the sugar and 3 Tbsp. butter; press firmly onto bottom of 9-inch springform pan. Bake 10 min.
- 2. BEAT** cream cheese, ½ cup of the sugar and the flour in large bowl with electric mixer on medium speed until well blended. Add chocolate and 2 tsp. of the vanilla; mix well. Add 3 of the eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.
- 3. BAKE** 45 to 50 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hr. or overnight.



- 4. PLACE** milk, remaining sugar, the ¼ cup butter, remaining egg and remaining ½ tsp. vanilla in small saucepan; cook on medium-low heat until thickened, stirring constantly. Stir in coconut and pecans. Cool. Spread over cheesecake just before serving. Store leftover cheesecake in refrigerator.

SIZE-WISE:

Since this indulgent special-occasion dessert makes 14 servings, it is a perfect dessert to serve at your next party.

HOW TO SOFTEN CREAM CHEESE:

Place completely unwrapped packages of cream cheese in microwaveable bowl. Microwave on HIGH 1 min. or until slightly softened.

HOW TO MELT CHOCOLATE:

Unwrap chocolate; break in half. Place in microwaveable bowl. Microwave on HIGH 1½ min., stirring after 1 min. Stir until chocolate is completely melted.

PHILADELPHIA blueberry crown cheesecake

PREP: 15 min. | TOTAL: 5 hr. 15 min. | MAKES: 16 servings.

► what you need!

- 30 NILLA Wafers, crushed (about 1 cup)
- 1 cup plus 3 Tbsp. sugar, divided
- 3 Tbsp. butter or margarine, melted
- 5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3 Tbsp. flour
- 1 Tbsp. vanilla
- Grated zest from 1 medium lemon
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 4 eggs
- 2 cups fresh blueberries

► make it!

HEAT oven to 325°F.

- 1. MIX** wafer crumbs, 3 Tbsp. of the sugar and butter until well blended. Press firmly onto bottom of 9-inch springform pan.
- 2. BEAT** cream cheese, remaining 1 cup sugar, flour, vanilla and lemon zest with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Pour over crust; top with 2 cups of the blueberries.
- 3. BAKE** 1 hr. 10 min. to 1 hr. 15 min. or until center is almost set. Run small knife or spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate at least 4 hr. before serving. Store leftover cheesecake in refrigerator.

SIZE IT UP:

Savor a serving of this crowd-pleasing dessert on special occasions.



SPECIAL EXTRA:

Garnish with additional blueberries and fresh mint sprigs just before serving.

GREAT SUBSTITUTE:

Substitute 1 bag (16 oz.) thawed frozen blueberries or 1 can (15 oz.) blueberries, well drained, for the 2 cups fresh blueberries.

double-decker OREO cheesecake

PREP: 25 min. | TOTAL: 5 hr. 40 min. | MAKES: 16 servings.

► what you need!

- 1 pkg. (1 lb. 1 oz.) OREO Chocolate Creme Chocolate Sandwich Cookies (48 cookies), divided
- ¼ cup (½ stick) butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 tsp. vanilla
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 4 eggs
- 4 squares BAKER'S Semi-Sweet Chocolate, melted

► make it!

HEAT oven to 325°F.

- 1. PROCESS** 30 cookies in food processor until finely ground. Add butter; mix well. Press onto bottom of 13×9-inch baking pan.
- 2. BEAT** cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, beating after each just until blended; pour half over crust. Stir melted chocolate into remaining batter; pour over batter in pan. Chop remaining cookies; sprinkle over batter.
- 3. BAKE** 45 min. or until center is almost set. Cool completely. Refrigerate 4 hr.

MAKE AHEAD:

Wrap cooled cheesecake tightly in foil. Freeze up to 2 months. Thaw in refrigerator overnight before serving.

HOW TO REMOVE FROM PAN EASILY:

Line pan with foil, with ends extending over sides. Prepare as directed. Use foil handles to lift cheesecake from pan before cutting.

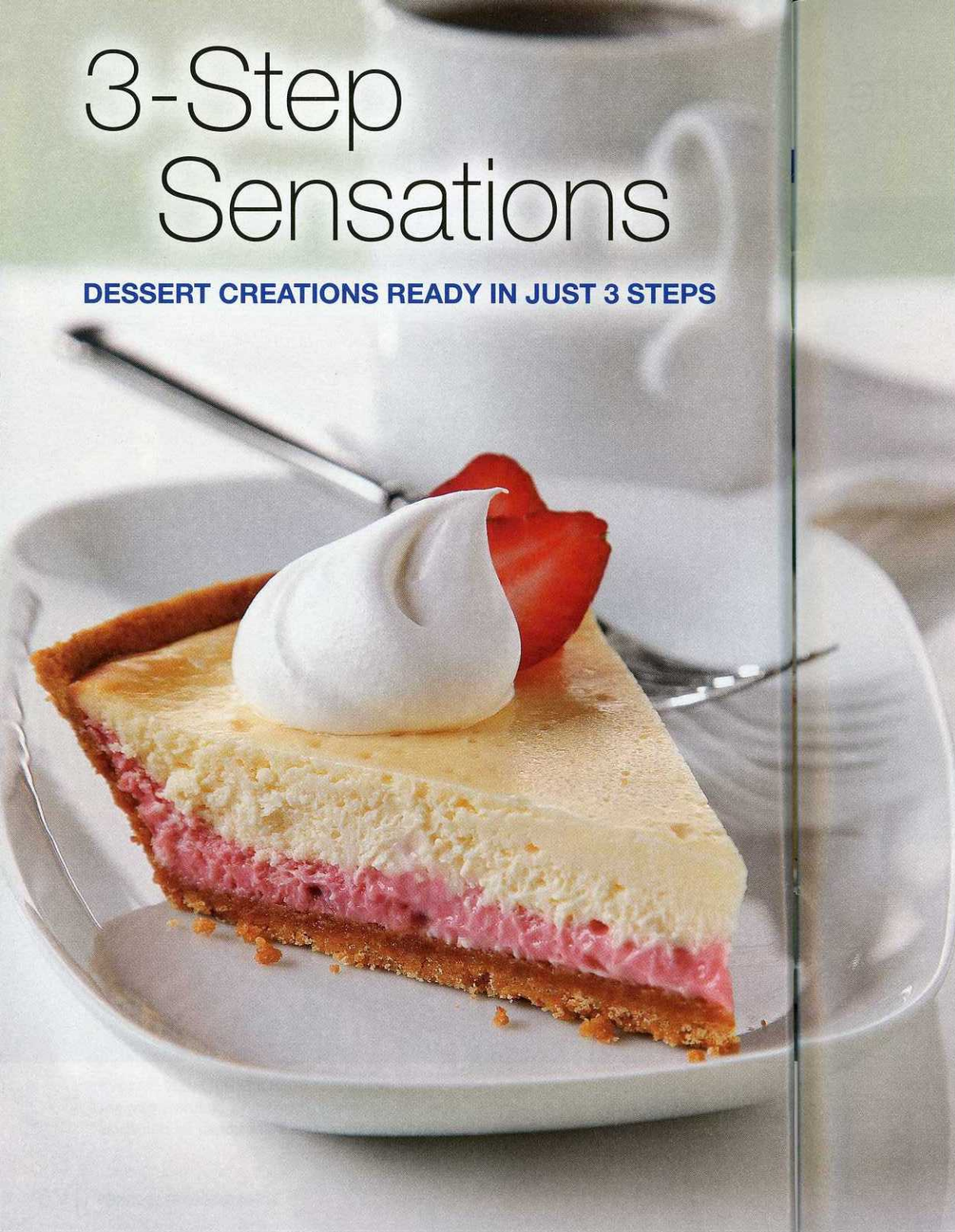


SIZE-WISE:

Enjoy your favorite foods while keeping portion size in mind.

3-Step Sensations

DESSERT CREATIONS READY IN JUST 3 STEPS



PHILADELPHIA 3-step strawberry layer cheesecake

PREP: 10 min. | TOTAL: 3 hr. 50 min. | MAKES: 8 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- ¼ cup strawberry preserves
- 5 drops red food coloring
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 1 cup thawed COOL WHIP Whipped Topping
- 4 medium strawberries, sliced

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Remove 1 cup of the batter. Add preserves and food coloring; stir until well blended. Pour into crust; cover with the remaining plain batter.
- 2. BAKE** 40 min. or until center is almost set. Cool.
- 3. REFRIGERATE** 3 hr. or overnight. Top with whipped topping and strawberries just before serving. Store leftover cheesecake in refrigerator.

GREAT SUBSTITUTE:

Prepare as directed, using a NILLA Pie Crust.

PHILADELPHIA 3-step white chocolate cheesecake

PREP: 10 min. | TOTAL: 3 hr. 45 min. | MAKES: 8 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- 4 squares BAKER'S White Chocolate, chopped, divided
- 1 OREO Pie Crust (6 oz.)
- 15 candy-coated almonds

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Stir in half of the white chocolate.
- 2. POUR** into crust. Sprinkle with remaining white chocolate.
- 3. BAKE** 35 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Top with almonds just before serving. Store leftover cheesecake in refrigerator.

SIZE-WISE:

Enjoy a serving of this rich and indulgent cheesecake on a special occasion.

PLAIN CHEESECAKE:

Prepare as directed, omitting white baking chocolate and substituting HONEY MAID Graham Pie Crust for the OREO Pie Crust.

CHOCOLATE CHEESECAKE:

Prepare as directed, substituting 4 squares BAKER'S Semi-Sweet Baking Chocolate, melted, for the white chocolate. Stir melted chocolate into batter after mixing in eggs.



PHILADELPHIA 3-step pina colada cheesecake

PREP: 10 min. | TOTAL: 3 hr. 50 min. | MAKES: 8 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- ⅓ cup thawed frozen pina colada tropical fruit mixer concentrate
- 1 HONEY MAID Graham Pie Crust (6 oz.)
- 4 canned pineapple rings, drained and sliced
- ¼ cup BAKER'S ANGEL FLAKE Coconut

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Stir in fruit mixer concentrate.
- 2. POUR** into crust.
- 3. BAKE** 40 min. or until center is almost set. Cool. Refrigerate at least 3 hr. before serving. Top with pineapple and coconut. Store leftover cheesecake in refrigerator.

SIZE IT UP:

Keep an eye on portion size when you enjoy this rich dessert!

STRAWBERRY DAIQUIRI CHEESECAKE:

Prepare as directed, using frozen strawberry daiquiri concentrate. Garnish with fresh strawberries just before serving.

LIME MARGARITA CHEESECAKE:

Prepare as directed, using frozen margarita concentrate. Garnish with lime slices just before serving.



PHILADELPHIA 3-step lemon cheesecake bars

PREP: 10 min. | TOTAL: 3 hr. 35 min. | MAKES: 16 servings, 1 bar each.

► what you need!

- 1½ cups soft coconut macaroon cookie crumbs
- 2 Tbsp. margarine, melted
- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. grated lemon zest
- 1 Tbsp. fresh lemon juice
- ½ tsp. vanilla
- 2 eggs

► make it!

HEAT oven to 350°F.

- 1. MIX** crumbs and margarine. Press firmly onto bottom of greased 8-inch square baking pan.
- 2. BEAT** cream cheese, sugar, lemon zest, lemon juice and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Pour over crust.
- 3. BAKE** 20 to 25 min. or until center is almost set. Cool. Refrigerate at least 3 hr. or overnight. Cut into bars to serve. Store leftover bars in refrigerator.

JAZZ IT UP:

Sprinkle with additional grated lemon zest just before serving.

HOW TO EASILY REMOVE BARS FROM PAN:

Line pan with foil, with ends of foil extending over sides of pan, before pressing crumb mixture onto bottom of pan. Use foil handles to remove chilled cheesecake from pan before cutting into bars to serve.



PHILADELPHIA 3-step coconut cheesecake bars

PREP: 10 min. | TOTAL: 3 hr. 35 min. | MAKES: 16 servings, 1 bar each.

► what you need!

- 1½ cups soft coconut macaroon cookie crumbs
- 2 Tbsp. margarine, melted
- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ cup cream of coconut
- ½ tsp. vanilla
- 2 eggs

► make it!

HEAT oven to 350°F.

- 1. MIX** crumbs and margarine. Press firmly onto bottom of greased 8-inch square baking pan; set aside. Beat cream cheese, sugar, cream of coconut and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs; beat just until blended.
- 2. POUR** over crust.
- 3. BAKE** 20 to 25 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Cut into 16 bars to serve. Store leftover bars in refrigerator.

SIZE IT UP:

Enjoy a serving, 1 bar, of this rich dessert on occasion.

HOW TO EASILY REMOVE BARS FROM PAN:

Line pan with foil, with ends of foil extending over sides of pan. Grease foil. Press crumb mixture onto bottom of pan and continue as directed. After dessert is baked and cooled, lift from pan, using foil handles. Discard foil. Cut into bars as directed.



PHILADELPHIA 3-step double chocolate layer cheesecake

PREP: 10 min. | TOTAL: 3 hr. 50 min. | MAKES: 8 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- 3 squares BAKER'S Semi-Sweet Chocolate, melted, cooled slightly
- 1 OREO Pie Crust (6 oz.)
- ½ cup thawed COOL WHIP Whipped Topping
- 4 fresh strawberries, halved

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating on low speed after each addition just until blended.
- 2. REMOVE** 1 cup of the batter to small bowl; stir in melted chocolate. Pour into crust; top with remaining plain batter.
- 3. BAKE** 40 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Top with whipped topping and strawberries just before serving. Store leftover cheesecake in refrigerator.



PHILADELPHIA 3-step mini cheesecakes

PREP: 10 min. | TOTAL: 3 hr. 30 min. | MAKES: 12 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- 12 OREO Chocolate Sandwich Cookies
- 1 kiwi, peeled, cut into 6 slices
- 36 blueberries (about ½ cup)
- 12 raspberries (about ⅓ cup)

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating on low speed after each addition just until blended.
- 2. PLACE** 1 cookie in bottom of each of 12 medium paper-lined muffin cups. Fill evenly with batter.
- 3. BAKE** 20 min. or until centers are almost set. Cool. Refrigerate 3 hr. or overnight. Cut kiwi slices in half. Top each cheesecake with 1 kiwi half, 3 blueberries and 1 raspberry just before serving.

CHEESECAKE SQUARES:

Line 8-inch square baking pan with foil. Mix 1½ cups finely crushed OREO Chocolate Sandwich Cookies or HONEY MAID Honey Grahams with ¼ cup melted butter; press firmly onto bottom of pan. Prepare cheesecake batter as directed. Pour over crust. Bake and refrigerate as directed. Cut into 16 squares. Top evenly with the fruit mixture just before serving. Makes 16 servings, 1 square each.



PHILADELPHIA

3-step cheesecake

PREP: 10 min. | TOTAL: 4 hr. 20 min. | MAKES: 8 servings.

► what you need!

2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

½ cup sugar

½ tsp. vanilla

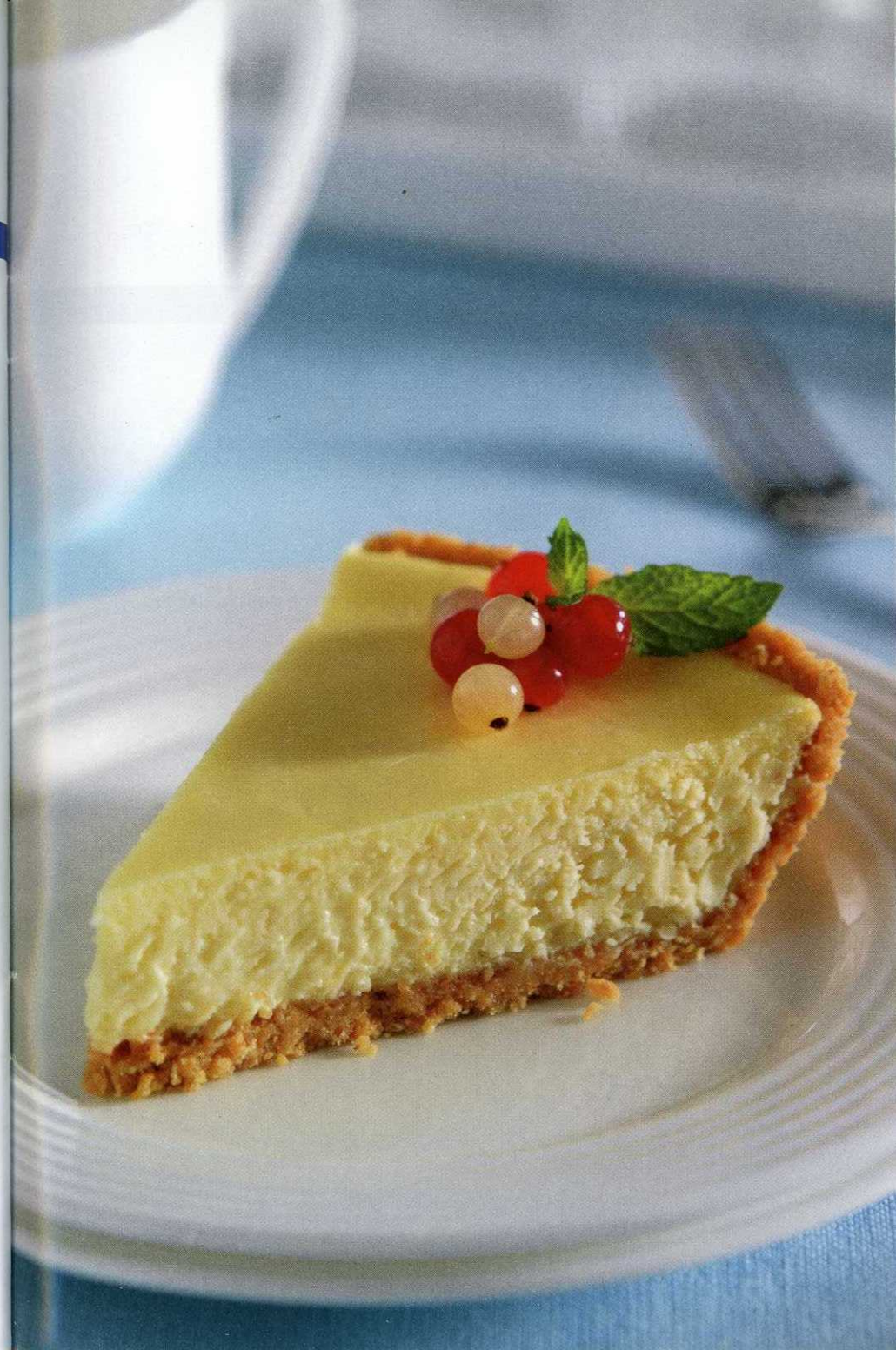
2 eggs

1 HONEY MAID Graham Pie Crust (6 oz.)

► make it!

HEAT oven to 325°F.

- 1. BEAT** cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended.
- 2. POUR** into crust.
- 3. BAKE** 40 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Garnish as desired. Store leftover cheesecake in refrigerator.



PHILADELPHIA

3-step cookie dough cheesecake

PREP: 10 min. | TOTAL: 3 hr. 50 min. | MAKES: 12 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- ¾ cup prepared or refrigerated chocolate chip cookie dough, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Remove ½ cup of the dough; drop by teaspoonfuls into batter. Stir gently.
- 2. POUR** into crust. Top with level teaspoonfuls of the remaining ¼ cup cookie dough.
- 3. BAKE** 40 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Garnish as desired. Store leftover cheesecake in refrigerator.



PHILADELPHIA

3-step chocolate chip cheesecake

PREP: 10 min. | TOTAL: 3 hr. 50 min. | MAKES: 8 servings.

► what you need!

- 2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- ½ cup sugar
- ½ tsp. vanilla
- 2 eggs
- ¾ cup miniature semi-sweet chocolate chips, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)

► make it!

HEAT oven to 350°F.

- 1. BEAT** cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Stir in ½ cup of the chips.
- 2. POUR** into crust. Sprinkle with remaining ¼ cup chips.
- 3. BAKE** 40 min. or until center is almost set. Cool. Refrigerate 3 hr. or overnight. Store leftover cheesecake in refrigerator.



Index

2-minute delicious PHILLY
dip..... 19

B

broccoli & cauliflower
supreme..... 31

C

candy bar pie..... 50



chocolate silk pie with
marshmallow meringue 56

chocolate-covered OREO
cookie cake 14

coffee-drizzled cream
cheese pie 54

creamy chicken penne 36

creamy pasta primavera..... 26

creamy rice, chicken
& spinach dinner 28

creamy veggies 39

D

double-decker OREO
cheesecake..... 74

F

frozen coconut pie 46

G

garden vegetable grill
sandwich..... 40

german chocolate
cheesecake..... 70

L

layered pineapple-lemon
cheesecake pie..... 58

lemon cheesecake 65

M

mexican layered dip 17

mini strawberry
cheesecakes..... 48

N

new potatoes in dill cream
sauce 35

O

orange grove mini
cheesecakes..... 8

OREO fruit "tart" 45

P

PHILADELPHIA 3-step
cheesecake..... 90

PHILADELPHIA 3-step chocolate
chip cheesecake..... 94



PHILADELPHIA 3-step
coconut cheesecake bars 84

PHILADELPHIA 3-step cookie
dough cheesecake 92

PHILADELPHIA 3-step double
chocolate layer
cheesecake..... 86

PHILADELPHIA 3-step lemon
cheesecake bars..... 82

PHILADELPHIA 3-step mini
cheesecakes..... 88

PHILADELPHIA 3-step pina
colada cheesecake..... 80

PHILADELPHIA 3-step
strawberry layer
cheesecake..... 77



PHILADELPHIA 3-step white chocolate cheesecake.....	78
PHILADELPHIA blueberry crown cheesecake.....	72
PHILADELPHIA blueberry no-bake cheesecake	62
PHILADELPHIA cucumber and herb dip	10
PHILADELPHIA new york-style sour cream-topped cheesecake.....	66

PHILADELPHIA new york-style strawberry swirl cheesecake.....	69
PHILADELPHIA peaches 'n cream no-bake cheesecake.....	60
pizza frittata.....	22

S

s'mores cheesecake squares	12
shrimp-in-love pasta	21
swordfish with leek cream	25

T

tropical cheesecake	52
tuscan chicken simmer	32

W

white & gold pizza	7
--------------------------	---

Z

zucchini with parmesan sauce	43
------------------------------------	----

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